

Venue

The meeting will take place at the SCANDIC-Hotel, located within walking distance of the Lübeck city centre. (<http://www.scandic-hotel-luebeck.de/eng>)

Accommodation

A contingent of 90 rooms was reserved in this hotel. In case of reservation please inform the hotel that you visit the WEFTA meeting. The rate of a single room will be 85 €/day and for a double room 98 €/day including breakfast.

Links to other hotels and youth hostels are available on our web site. The accommodation has booked by the participant.



Transfers

Lübeck is well serviced by air, rail, road and ferry. Detailed information you will find on our web site.

Social Programme

On Saturday evening a guided sightseeing walk through the old town of Lübeck is offered. An excursion in the surroundings of Lübeck is

planned for the Sunday. On Monday a dinner in a tradition brewery restaurant is organised. You are invited to the Conference Dinner on Tuesday evening.

Deadlines

April 1st: Deadline for submission of abstracts for all presentations

June 1st: Deadline for early bird registration

July 1st: Deadline for submission of papers to the proceeding

August 1st: In case of cancellation participants are entitled to have 50 % refunded

For further information on the meeting, venue or scientific programme, contact the chairman of the organising committee:

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Looking forward to seeing you in Lübeck in September 2004!

Lübeck

In 1143, Count Adolf II von Schauenburg founded the city of Lübeck as „heir“ to the old Slavic principality downstream. Through the course of its checkered history, the Free Imperial City developed into the „Queen of the Hanseatic League“ – thanks to the power of its farsighted merchants. They had a knack for replacing the weakened Imperial rule with their own independent economic policy. And thus Lübeck became chief city of the Hanseatic League and a major trading center.

Important artists and writers were born here – the poet Emanuel Geibel, the Nazarene painter Friedrich Overbeck and, not least of all, the brothers Heinrich and Thomas Mann. Furthermore, famous Baroque musician Dietrich Buxtehude was organist at St. Mary's Church here some 40 years. The great Johann Sebastian Bach was his pupil for several months.



Five major churches with a total of seven tall spires dominate the city's unmistakable skyline. Lübeck's best-known landmark, however, is the Holstentor city gate, built 1464-78. Witnesses to Lübeck's golden days are found at every step in the Old Quarter. Well worth seeing is the 13th-century Hospital of the Holy Ghost, one of Europe's oldest social welfare institutions.

Surviving here are more 13th-15th century buildings than in all other large North German cities combined. The efforts of the populace to retain and restore all this have paid off handsomely! Because in 1987, UNESCO listed the Old Quarter in its register of the world's great cultural and natural treasures.

34th WEFTA Annual Meeting 12.-15. September 2004 Lübeck, Germany



Welcome



Fish is an essential part of human diet since ancient times. From a global viewpoint food fish remains a very important source in human nutrition providing about 16 % of total protein supplies. People greatly appreciate and enjoy the variety of aquatic food delivered by nature, and sea food is more popular than ever. The health benefits of fish and shellfish consumption are numerous, and therefore every effort has to be made

to guarantee an environmental friendly and sustainable fishery and to avoid losses of valuable food due to spoilage of products.

As highly perishable commodity, safety and quality of fish and fishery products must be ensured by permanent efforts of industry, traders, and also governments. Scientific research is an integrative part in the network of fish quality assurance from producer to consumer. Scientifically based knowledge of raw material, processes and product composition is essential to keep and improve the high standard fish as food has reached world wide.

The topics of the WEFTA meeting 2004 in Lübeck address not only the current requirements related to quality, benefits and risks for human health, but are also dealing with aspects of animal welfare. Organic fish production, and processing of fish avoiding as far as possible painful and stressing burden of animals, are important issues for future work.

I hope that this conference will further support the dialogue between European and overseas fishery technologists and the various beneficiaries of the results of fisheries product research, namely consumers, industry, trade, as well as governmental and political decision makers.

*Renate Künast,
Federal Minister of Consumer Protection,
Food and Agriculture*

Programme

The 34th WEFTA Annual Meeting will take place in Germany from the 12th to 15th September 2004. The Association for the Promotion of Fish Quality Research is organising the meeting in Lübeck, a small and charming city near Hamburg, close to the Baltic Sea. The meeting will take place at the SCANDIC-Hotel, located within walking distance of the city centre. Please visit our web site (www.bfa-fisch.de) where you can get further information about the meeting. If you have any inquiries please contact the following e-mail address: wefta@bfa-fisch.de

The **topics** of this WEFTA meeting include

- ▶ **Desirable nutritive components in seafood:**
e.g. polyunsaturated fatty acids, vitamins, antioxidants, essential elements, peptides, amino acids, taurine
- ▶ **Undesirable components in aquatic food products:**
e.g. persistent organic pollutants, pharmaceuticals, tributyl tin, dioxins, microorganisms, toxins, Rapid Alert System for Food and Feed
- ▶ **Fish processing under consideration of animal welfare aspects:**
e.g. stunning, killing, slaughtering
- ▶ **Farming of fish and shellfish including organic production**
- ▶ **Authenticity of aquatic food:**
e.g. traceability, species identification, consumer protection
- ▶ **Novel analytical methods for fish quality/safety assessment:**
e.g. chemical, sensory, microbiological, physical methods
- ▶ **Entire utilisation of the catch**
- ▶ **Miscellaneous**

Oral presentations

The duration of the full oral presentations should not be longer than 20 minutes including the time for discussion. It is also possible to contribute a short oral presentation without discussion which is limited to 5 minutes.

Please send an abstract of your presentation by 1st April 2004 by e-mail to wefta@bfa-fisch.de. Further instructions to authors on our web site.

Proceedings

Extended summaries of all oral presentations will be printed in the proceedings. Deadline for submission of these papers is 1st July 2004. Further instructions to authors on our web site.

Conference fee

The conference fee is 300 € for registrations received before the 1st June 2004. The late conference fee is 350 €.

Registration and payment

Please fill in the registration form (<http://www.bfa-fisch.de/WEFTA/WEFTA-Registration.htm>) according to your wishes and sum up to the total payment. Transfer the money to the following address:

Name of the bank:	HSB Nordbank
Account holder:	Forschungsgemeinschaft Fischwirtschaft e.V.
Bank code number:	21050000
Account number:	180604/020
Swift code:	HSHNDEHH
Purpose:	the name(s) of the participant(s)

Please make sure that the transfer is free of bank charges and commissions. Send a copy of the money transfer by e-mail or telefax to our secretariat.

Address: Association for the Promotion of Fish Quality Research
c.o. Institute for Fishery Technology and Fish Quality
Katrin Oetjen
Palmaille 9, 22767 Hamburg

E-mail: wefta@bfa-fisch.de
Phone: +49-40-38905-119
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Cancellation

Notification of cancellation must be sent in written form to our secretariat. Cancellations received before 1st August 2004 can expect a full refund minus an administration fee of 50 €. Cancellations after 1st August 2004 will be refunded 50 %.